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SWEETNESS

Giving you a taste of the sugar industry.

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TITLES.

1. Everybody uses sugar or syrup in some form or other. If you should follow the syrup drops and the sugar grains to their homes, you would do a great deal of globe trotting.
2. Mention Hawaii to anyone and Waikiki Beach, the Ukulele and the Hula Hula dance come to mind. But-----
3. Along these same Hawaiian Beaches you will find cultivated fields for 80,000 acres for Hawaii yields 500,000 tons of raw sugar annually.
4. Three gang plows drawn back and forth across the fields, prepare the ground for planting sugar cane.
5. It takes cane from one to two years to mature. It takes some waiters nearly that long to serve you with sugar.
6. Stalks are cut and trimmed in the fields.
7. You would hesitate a long while before starting an argument with a cane cutter.
8. Most of them are Portuguese, queer of dress, wonderful of endurance.
9. Flumes, often 800 ft. long, spanning deep gulches, carry cane to the sugar mills.
10. Not a tight wire art, but a workman running along top of Flume to prevent cane from becoming clogged.
11. And then it is delivered to the mill.
12. We will now cross the excitable Pacific into Canada to find out where the syrup drops come from.

13. Only a drop in the bucket, but there are many buckets, gathering many drops from many trees. The trunks of the maple gives sugar to the world, its leaves give Canada a National Emblem.
14. Sleighing is still in vogue when the harvest of the maple sugar begins.
15. The life blood of the maple.
16. The sugar moon appears in March. The maple trees are then tapped.
17. The early methods of harvesting showed the engenuity of man
18. A piece of pork hung above the pot kept it from boiling over. Pork is much higher today.
19. Small boys are strong believers in public ownership.
20. New and modern methods make the world sweeter by providing more sugar.
21. Many drops fill a bucket, many buckets.
22. The maple sugar workers look much like characters out of "Far North" fiction, snow shoes and all.
23. Later the sap is piped to the evaporator.
24. Evaporators handle 350 gallons of sap and hour.
25. Boiled, skimmed, tested.
26. Strained, reboiled, put up for shipment.
27. Rough cakes are melted, beaten to lighten the color, and poured into moulds.
28. And then the perfect union.

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